

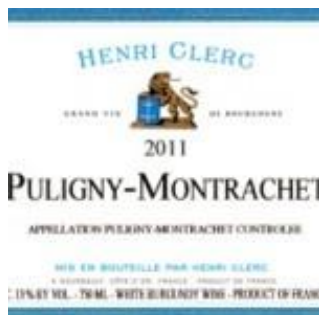


DOMAINE HENRI CLERC & FILS

The origins of the Clerc estate, originally located on the main square in Puligny-Montrachet, date back to the 16th century. Upon his retirement in 2002, Bernard Clerc placed Vincent Girardin in charge of his vineyards and winemaking. The Clerc estate of 11 hectares of vineyards is centered in Puligny-Montrachet, and includes 3 Grands Crus. The vineyards are farmed organically and biodynamically. No herbicides or insecticides are used, and the soils are regularly plowed. The vines are trained high to enhance photosynthesis. The traditional Clerc label has been modernized and is now as elegant and sophisticated as the wines themselves.

The Clerc **Puligny-Montrachet AOC** comes from several parcels with stony- clay-limestone soil lower down on the slope. The vines are pruned to limit production by eliminating excess buds and green-harvesting. Harvest is done entirely by hand. The grapes are meticulously sorted both in the vineyard and the winery to eliminate unhealthy fruit. They are immediately gently pressed in a pneumatic press to retain maximum fruit and aromatic extraction. The must is kept in tanks at low temperatures for 7 days before transferal to oak barrels, of which 15% are new, for alcoholic fermentation and maturation. Only native yeasts, present on the grapes skins, are used. The Puligny-Montrachet AOC matures in barrels on its lees with minimal battonage, or stirring of the lees, to ensure the wine's freshness. Bottling takes place after about 15 months in accordance with the lunar cycle. The Clerc Puligny-Montrachet AOC is pure Puligny: focused, racy and pure, with notes of crisp tropical and pear fruit and an enjoyably long finish. It has a focused texture balanced with a lively acidity the French would call "*nervosite*."

COUNTRY	FRANCE
REGION	BURGUNDY
APPELLATION(S)	PULIGNY-MONTRACHET
PRODUCER	DOMAINE HENRI CLERC & FILS
FOUNDED	16 th CENTURY
ANNUAL PRODUCTION	1,200 Cases
FARMING	BIODYNAMIC
WEBSITE	http://rhsight.com/clerc/





The **Puligny-Montrachet Folatières AOC** of Domaine Clerc comes from a unique parcel in the middle of the Premier Cru Folatières vineyard. For obscure administrative reasons having to do with the soil mix, it is classified as “only” AOC. From 65-year-old vines, it is exceptionally full bodied for a village wine. The must is kept in tanks at low temperatures for 7 days before transferal to oak barrels, of which 15% are new, for alcoholic fermentation and maturation. Only native yeasts, present on the grapes skins, are used. The Puligny-Montrachet Folatières AOC matures in barrels on its lees with minimal *battonage*, or stirring of the lees, to ensure the wine’s freshness. Bottling takes place after about 15 months, in accordance with the lunar cycle. The flavor and texture are pure Puligny, with notes of crisp tropical and pear fruit with an extra dimension of richness. The Folatières AOC represents excellent value.

The **Puligny-Montrachet 1er Cru Les Folatières**, made from 55-year-old vines, is a classic Puligny: elegant, linear, racy and powerful. Harvest is done entirely by hand. The grapes are meticulously sorted both in the vineyard and the winery to eliminate unhealthy fruit. They are immediately gently pressed in a pneumatic press to retain maximum fruit and aromatic extraction. The must is kept in tanks at low temperatures for 7 days before transferal to oak barrels (of which 30% are new) for alcoholic fermentation and maturation. Only native yeasts, present on the grapes skins, are used. The Puligny-Montrachet 1er Cru Les Folatières matures in barrels on its lees with minimal *battonage*, or stirring of the lees, to ensure the wine’s freshness. Bottling takes place after about 15 months in accordance with the lunar cycle. It offers vivid fruit aromas and flavors of citrus and pear and white peach, nuanced with minerals and oak. It is full on the palate, with pleasing richness and verve.

Situated on the uppermost part of the on the slope, Clerc’s **Puligny-Montrachet Les Champs Gains 1er Cru** was planted in 1965. There is thin layer of soil over stony, limestone subsoil. Harvest is done entirely by hand. The grapes are meticulously sorted both in the vineyard and the winery to eliminate unhealthy fruit. They are immediately gently pressed in a pneumatic press to retain maximum fruit and aromatic extraction. The must is kept in tanks at low temperatures for 7 days before transferal to oak barrels, of which 25% are new, for alcoholic fermentation and maturation. Only native yeasts, present on the grapes skins, are used. The Puligny-Montrachet 1er Cru Les Champs Gains matures in barrels for 15 months on its lees with minimal *battonage*, or stirring of the lees, to ensure the wine’s freshness. It is a wine with distinct minerality, length and structure, with bright green apple, citrus zest and white peach fruit.



On the same level on the slope as the Grands Crus, the **Puligny-Montrachet Les Combettes 1er Cru** is the richest of the Clerc Pulignys. It is made from 40-year-old vines on a stony, limestone soil. The must is kept in tanks at low temperatures for 7 days before transferal to oak barrels (of which 30% are new) for alcoholic fermentation and maturation. Only native yeasts, present on the grapes skins, are used. The Puligny-Montrachet 1er Cru Les Combettes matures in barrels for 15 months on its lees with minimal *battonage*, or stirring of the lees, to ensure the wine's freshness. It is a wine of tremendous depth, breed and complexity that is at the level of a Grand Cru. The Combettes combines the intensity of Puligny with the generosity of the Meursault Charmes, which it borders. Clive Coates aptly calls the Puligny Les Combettes a most "complete" wine.

The **Chassagne-Montrachet AOC** comes from several south-east facing parcels with limestone clay soil. The vines average 40 years of age and are pruned to limit production by eliminating excess buds and green-harvesting. Harvest is done entirely by hand. The grapes are meticulously sorted both in the vineyard and the winery to eliminate unhealthy fruit. They are immediately gently pressed in a pneumatic press to retain maximum fruit and aromatic extraction. The must is kept in tanks at low temperatures for 7 days before transferal to oak barrels, of which 15% are new, for alcoholic fermentation and maturation. Only native yeasts, present on the grapes skins, are used. The Chassagne AOC matures in barrels on its lees with minimal *battonage*, or stirring of the lees to ensure the wine's freshness. Bottling takes place after about 15 months for the AOC Chassagne in accordance with the lunar cycle. The Henri Clerc **Chassagne-Montrachet AOC** is exceptionally generous, elegant and full flavored for a village wine. The flavor is pure Chassagne, with a rich texture and notes of citrus and pear fruit, minerals and spice.

The **Chassagne-Montrachet 1er Cru Morgeot** is an expressive, generously textured, full-bodied Chassagne. It is made from 50-year-old vines located near the Abbey of Morgeot on a primarily stony, limestone soil. The gentle, south-east facing slope enhances ripening. Harvest is done entirely by hand. The grapes are meticulously sorted both in the vineyard and the winery to eliminate unhealthy fruit. They are immediately gently pressed in a pneumatic press to retain maximum fruit and aromatic extraction. The must is kept in tanks at low temperatures for 7 days before transferal to oak barrels, of which 30% are new, for alcoholic fermentation and maturation. Only native yeasts, present on the grapes skins, are used. The Chassagne-Montrachet 1er Cru Morgeot matures in barrels on its lees with minimal *battonage*, or stirring of the lees, to ensure the wine's freshness. Bottling takes place after about 15 months in accordance with the lunar cycle. This a powerful white Burgundy with a constitution that equips it for 5 or more years of aging.



The Clerc **Bourgogne Rouge Pinot Noir** comes from “lesser” vineyards in the vicinity of Gevrey, in the northern part of the Cotes de Nuits. The grapes are harvested late to attain maximum ripeness. They are picked by hand and carefully sorted in the vineyard and again on a sorting table at the winery. The grapes are de-stemmed and fermentation begins with native yeasts present on the skins in temperature controlled, stainless steel tanks. The Bourgogne Pinot Noir is given a 3 week vinification period. The juice is occasionally (as required by the nature of the vintage) pumped over the cap so as to attain a supple, fruity wine and avoid over extraction. The Bourgogne Rouge is aged in 500 litre casks for 12 months to preserve the tasty and supple black fruit, with characteristic Cote de Nuits spice and truffle notes. It is a great introduction to Pinot Noir from its native region.

Clerc’s **Volnay AOC** expresses the appellation’s unique trait: aromatic and expressively fruity Pinot Noirs that are not accompanied by a pronounced tannic structure and so are accessible when young. The vines average 65 years of age and are located on the lower third of the Volnay slope, below the 1er Crus. The grapes are hand-picked, carefully sorted, and given two days of pre-fermentation cold maceration. The alcoholic fermentation begins with the aid of only native yeasts and lasts for three weeks with several delicate pumping-over operations. The goal is to extract only supple and pure fruit flavors and aromas, while avoiding harsh elements. The Clerc Volnay AC is aged in casks (of which 15% are new and the rest are between one and three years old) for 14 months. It is bottled in February without fining or filtration. The bottling date is selected according the lunar calendar, at the moment of the waning moon, which naturally clarifies the wine.

